

FAUGÈRES: CHÂTEAU DES ESTANILLES BLANC

Style

White, Dry

Region

Languedoc Roussillon

Wine Maker

Michel & Sophie Louison.

Appellation

Faugères, in the village of Lenthéric, between the valley of the River Orb and the plain of Béziers.

Cépage

Marsanne, Roussanne and Viognier.

Tasting Note

A dry, characterful wine with a generous weight of white orchard fruit and a rich, complex, mineraly palate. From a blend of Marsanne, Roussanne and Viognier, this white Faugères is a perfect match for white fish and poultry in sauces.

Serve with

White Fish, Poultry

Cellarage

It will age happily for five years.

Vinification

Hand-harvested grapes are pressed and vinified in stainless steel prior to a nine-month élevage on the lees, in oak barriques, 10-15% of which are new.

History

Father and daughter team, Michel and Sophie Louison, are widely accredited with being among the elite of Faugères producers and their wines continually receive critical acclaim. Michel came to the area in the mid-1970s and today he farms 35 hectares in four separate parcels. Daughter Sophie, a jeune agricultrice joined Michel in 1999 after completing her studies in oenology. A distinctive soil of friable, red schist imparts an expressive minerality to the domaine's complex and full-bodied wines. After many years campaigning for full Appellation Cōntrōlée status for his white wines, Michel's efforts were finally rewarded in 2004 when Faugères Blanc was officially recognised.

